

VESPA

ITALIAN KITCHEN & COCKTAILS

\$55 3-COURSE DINNER MENU

*PRICE PER PERSON

AVAILABLE TUESDAY-THURSDAY

4PM-9:30PM

INCLUDES A GLASS OF **benedetto** CABERNET
OR LIV IANA PINOT GRIGIO

FIRST COURSE

(CHOICE OF)

CAESAR SALAD

romaine, kale, caesar dressing, crumbled croutons, reggiano

HOUSE SALAD

mixed greens, tomatoes, carrots, muffuletta olives, red onions, roasted peppers, cucumbers, white balsamic vinaigrette

PASTA E' FAGIOLI

italian bean soup

VEGETABLE MINISTRONE

with elbow pasta

SECOND COURSE

(CHOICE OF)

CHICKEN ALLA MILANESE

breaded & pan fried or pan seared, arugula, fennel, tomatoes, reggiano, balsamic drizzle, evoo

FILET SOLE MEDITERRANEAN

vegetables, long stem artichokes, potatoes, scallions, pinot grigio lemon butter caper sauce

TAGLIATELLE BOLOGNESE

egg pasta, pork & beef ragu, cream, pecorino, reggiano

POLLO BRASATO

boneless chicken thighs, spicy sausage, potatoes, peppers, onions, rosemary brown sauce

CAVATAPPI CON RAPINI

broccoli rabe, crumbled sausage, sicilian olives, garlic and oil

SALMONE CON CARCIOFI

long stem artichokes, vegetables, cauliflower-potato smash, lemon-NUT FREE basil pesto sauce

RIGATONI ALLA VODKA

prosciutto di parma, cream, tomato sauce

OSSO BUCCO DI MAIALE +5

slow cooked pork shank, filetto di pomodoro, vegetable risotto

BISTECCA +20

14oz. sliced Prime NY Strip, potato-mushroom hash, peppercorn sauce

THIRD COURSE

(CHOICE OF)

NEW YORK CHEESE CAKE

TIRAMISU

VANILLA OR CHOCOLATE GELATO

\$25 SHARING CHARGE

BENEDETTO LOMANTO

